

You came, and it was morning; You went, and it was night. A dial measured in my heart One little day's delight.

Of passion flowers and rue Takes note of only sunny hours; My heart, of those with you.

The dial in my garden

PARIS. Jan. 7.—According to the few hints which Fashion has given to her in-litates as forerunners of spring styles, I find that the fickle goddess is particularly impartial in the question of colors and shades. Brunette and blonde alike will be gladdened by a variety of fashionable colors, from which each may choose the most becoming to individual complexion and style.

A belt of chased silver hides the connection of the bodice and tunic at the waist and style.

As a rival to the purple, violet and plum shades, which were so inevitable this winter, a bright scarlet will seed out its glaring vibrations on the sensitive eye of the observer, but will be combined so countingly with harmonious shades and form such an amount of feminine graceful attre that its conspicuousness will be forgiven over its dash and chic.

One charming model suitable for afternoon reception or visiting wear is easily militated and of practical use. The skirt is cut bell-shaped and silent form, which widens at the hem and touches the floor with a silent throughout the heart of the very narrow form, which widens at the hem and touches the floor with a silent throughout the heart of the very narrow form, which widens at the hem and touches the floor with a silent throughout the heart of the very narrow form, which widens at the hem and touches the floor with a silent throughout the proposed of the construction of the bodice of red cloth are the winders and the proposed of the very narrow form, which with an appliqued with red with an appliqued with red with rows of violet velvet falling for a the decrease of the proposed with the proposed with the proposed with a silent throughout the proposed with the p

have the amount of heat going to waste ply of fuel in the stove, the damper in the have the amount of heat going to waste every twenty minutes. Such a volume would be sufficient to fill a small room, and its heat might be more than enough to raise a big roomful of winter air up to a comfortable temperature. Of course, all of this wasted heat could not be saved, but much of it might be.

of passion flowers and rue

Takes note of only sunny hours;
My heart, of those with you.

RUBY ARCHER.

It would be a surprise to many people should they be shown how large a percentage of heat from their fuel goes up the chimney and is wasted. We pay a big price for wood or coal and then get the benefit of only half of its heating value. Some good authorities say that we lose smuch more than half.

It would be difficult to measure exactly the amount of heat one is losing at any time, writes a correspondent of the Country Gentleman. In order to determine this it would be necessary to know both the yelocity and the temperature of the configuration of the stovepipe. The warmth of this heated stream of guses may be roughly estimated by testing the temperature of the configuration of the proper of the stovepipe. The warmth of this heated stream of guses may be roughly estimated by testing the temperature of the configuration of the proper of the propers of the stovepipe. The warmth of this heated stream of guses may be roughly estimated by testing the temperature of the configuration of the propers of the stovepipe. The warmth of this heated stream of guses may be roughly estimated by testing the temperature of the configuration of the propers of the stream of guses may be roughly estimated by testing the temperature of the propers are open. Close the damper in the alpece when the dampers are open. Close the damper in the pipe, so as to shut off two-thirds of the draft, and as soon as the fre accommodates itself to shut off two-thirds of the damper in the pipe, so as to shut off two-thirds of the damper are open. Close the damper in the pipe, so as to shut off two-thirds of the damper in the pipe, so as to shut off two-thirds of the damper are open. Close the damper in the pipe, so as to shut off two-thirds of the damper are accommodates itself to shut off two-thirds of the damper are open. Close the damper in the pipe, so as to shut off two-thirds of the damper are accommodates itself to shut off two-thirds of the

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Its escaping velocity would be still harder to determine. It is influenced by numerous conditions, such as amount of fire outdoor air. It has the possibility of a wide range of velocity; yet the power to control it is largely in the hands of him who manages the stove. The key to the situation is found in stove dampers, and prominent among them is the one in the pips. This one little thing, so insignificant in appearance and so sadly neglected in use, might be made the means of an ahmual saving of dollars' worth of fuel in many a home.

A man taking a brisk walk will cover a

A man taking a brisk walk will cover a mile in twenty minutes. Compare his speed with that of the sparks as they fly up the stovepipe. Suppose the latter should just equal the former, let us see how much heat is wasted every twenty minutes. While the man has walked his mile, the stove has poured out through the chimney a column of heated gassee same size as the pipe and a mile long. Determine, if you can, how much more heat such a column contains than would be found in an equal column of outdoor air, and you

ply of fuel in the stove, the damper in the pipe should be turned nearly all it will stand without smoking, and the slide admitting air should be set as nearly right as possible. A stove full of wood burning slowly is better than a few sticks burning briskly.

I do not like a stove which has only one slide admitting air to the grate. It should have two at least. One should be on a level with the grate and close to it, for rapid draft in starting a fire. Another should open into a chamber considerably below the grate. Through this a good supply of air may be admitted, which will pass slowly to the burning fuel as needed, instead of rushing into it as though driven from a pair of bellows. A hot stove, but slow draft, is the ideal condition, so far as may be attained. This cannot be secured without giving due attention to the use of the dampers in the stove, never neglecting the one in the pipe.

Corduroy has leaped into favor for cold weather wraps, the soft-toned goods being considered wonderfully smart for close-fitconsidered wonderfully smart for close-fitting pelisses, tailed walking coats and
capes with shawl-shaped points. The wraps
are trimmed with handsome buttons and
fur, with lace jabots arranged high under
the chin. A novel cuff that takes the place
of a muff has been introduced on these
wraps. It is very broad, and is faced on
both sides with fur. In cold weather the
cuffs are turned down over the hands, the
edge of one cuff tucking snugly into the
other, and proving as cosy as the warmest
muff and much more convenient. By some
makers these cuffs are called the Cavalier
style. Others call them gauntiets.

Big Brother's Wall.

I'd hate to be a girl
With a lot of hair to curl
Every time I ever started anywhere—
With a lot of stays to lace.
And, to keep my clothes in place.
More than forty pins to stick in, here and there.

No wonder woman's slow.
When she's fixing up to so—
You'd be poky, too, if you were in her place
With hooks all up your bank.
With a pair of brown to black.
And a lot of stuff to smear upon your face.

rare. Knowing what I do of girls.
Knowing what I do of girls.
With their primplings, puffs and curls.
That they ever manage to succeed in setting anywhere.

A SMART GUEST DINNER. Honsewives Who Are Not Up on New Dishes Will Find This Menu

Helpful. Huitres nature. (Oysters.)
Potage Tortue, clair. (Clear turtle soup.)
Turbot. Sauce Chauron.
Foie gras en chaufroix au Madere. (Foie gras chaufroix au Madere.)
Petites bouchees a la Parisienne. (French chicken Selie de mouton de Galles. (Saddle of Welsh

Eaisans au cresson. (Pheasants and watercress salad.)
Mousse de topinambours a la mayonnaise.
(Artichokes in mayonnaise.)
Gateau a la Belle Elaine. (Belle Elaine
pudding.)
Creme d'abricots a la Muscovite. (Frozen apricots,
Russian fashiou.)
Croutes a la Princesse. (Princess' toast.)

Croutes a la Princesse. (Princess' toant.)

Clear Turtle Soup—For three to four quarts, soak a pound of the "sundried turtle" for three days in cold water, changing this constantly; then cook it for ten to twelve hours in good, rich stock, with, for each quart, one small carrot, one ditto turnip, a little celery, a leek, two onlons, two bayleaves, parsley, thyme, marjoram and basil, three or four cloves, a blade of mace, six black and white peppercorns, two Jamaica peppercorns, and a good dust of coraline pepper (the spice being tled up in a bit of muslin), and keep it simmering gently, adding more stock as that in the pan reduces. When the turtle is cooked strain off the stock, remove all fat, clarify it, and strain it through a clean wet cloth, and again bring it to the boil; have ready a dessertspoonful of best arrowroot rubbed smooth in a good wineglassful of sherry (for each quart of soup), strain this into the soup and again reboil, stirring it all the time. Now life the turtle from the vegetables, cut it into inch square pleces, rinse these in warm water, and add to the soup, to which you also put a small tin of turtle fat, boil together for a few minutes, then add a squeeze of lemon juice, and coraline pepper and serve. coraline pepper and serve.

Chauron sauce.—Put into a pan four ta-blespoonfuls of French vinegar, a spray each of thyme and parsley, three bayleaves and some peppercorns crushed, and let this all cook till reduced to half the quantity of llquid; now add the raw yolks of four eggs, and by degrees work in four ounces of fresh butter, standing the pan for this in the bain-marie. Stir all till it thickens (but without boiling), then tammy, stir into it six tablespoonfuls of boiling tomato sauce and use, with the boiled turbot.

sauce and use, with the bolled turbot.

Fole grass—Remove the fat from a jar of foles gras, and leave them on ice for a few hours before use. When they are quite firm, silce them neatly into cutlet shaped pleces and mask each with stiffened Madeira sauce, leaving them till quite set, when you brush them over again with just liquid aspic to glaze them. Dish straight down the dish, garnished with chopped aspic. For the sauce, put a gill of Madeira or sherry into a pan with a pinch of freshly and coarsely ground black pepper, and boil it down to half: then mix half a pint of very rich espagnole sauce with half a gill of good veal stock: stir this over the fire till reduced one-third, pour it on to the reduced wine, let it boil up once or twice with three or four sheets of best leaf gelatine, tammy and use while osoling. Remember, the sauce must be espagnole—i. e., a fully flavored sauce.

Little nattles—Have ready some little

Little pattles.—Have ready some little hot patty cases of puff paste, and fill them with the following ragout: Have ready minced four tabespoonfuls of cold cooked chicken, a tablespoonful of minced tongue, about the same of cold cooked sweetbread (failing this, caif's brains may be used), six or eight button mushrooms and two truffles also minced (not too finely), and stir this all over the fire till quite hot in half a pint of rich veloute sauce; add a dust of coraline pepper and a few drops of lemon juice and use.

Artichokes.—Boil two pounds of Jerusalem artichokes in milk till soft enough to
mash, and rub them through a hair sleve;
make a custard with the milk in which the
artichokes were cooked (adding a little more
if there be not a full half pint), and the
yolks of four eggs, seasoning it with salt
and white pepper; then whisk into this the
purse of artichokes, adding in at the last
the stiffly-whipped white of one egg. Put
the mixture into a well buttered mold and
steam it under a buttered paper for one
hour. When cool set the mold on lee till
perfectly stiff and cold and serve with a
thin mayonaise sauce round it. (This cream
can also be served as a hot entremet, garnished with either tomato veloute or Parmesan sauce, as you please.)

Pudding—Work to a cream two ounces of fresh butter and the finely pared and minced rinds of two oranges, adding, if necessary a drop or two of apricot yellow coloring; when this is in a cream mix to it three ounces castor sugar, three ounces of finely chopped cocoanut, stirring it all till quite smooth; then add six raw egg yolks, a wineglassful of brandy, one ounce of yery finely shredded candied lemon peel, a gill of cream, and the egg whites whipped quite stiff. Dust a well buttered mold with the white bread crumbs, pour in the mixquite stiff. Dust a well buttered mold with nne white bread crumbs, pour in the mix-ture and steam the pudding for one hour and fifteen minutes, then turn out and serve with a rich, sweet sauce to taste.

as in different colors; they are sometimes attached permanently to a frock, but oftener they are a detachable detail, to be applied to different costumes at different times, so that the effect of another garment entirely is obtained. This is especially true of evening gowns, which, mostly of all black or all white this season, are susceptible to such changes, and but few women are above the economic need of making use of them. Velvet ribbon used to be the chief material of which the chou was made, but latterly silk muslin. Chiffon and gauze have been considered more elegant. Bright colors are employed to a marked degree, and from the original round chou there has latterly been a tendency toward clongation, but it is still called a chou. The kilted chou was in high favor last season; this year there is a return to the simply gathered effect. If you want to enliven your house or evening gown with the very latest development of the sort, however, you will, instead of the chou, pin on your corsage one of the big, stiff bowknots of narrowest velvet that are spreading their wings in all directions just now. But only just now. Next season we will, in all probability, return to the chou.

Remedics for Corns.

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To cure an ordinary case of chilblain take a piece of lemon, sprinkle fine salt over it, and rub the feet well. A sure cure for broken chilblains is the following: Take a quarter of a pint of oil of sweet almonds, one ounce of Venice turpentine, three ounces of lanoline, and one ounce of beeswax cut into shreds; melt all together in a white ware pot, and then put aside to cool, stirring occasionally to prevent the preparation from becoming too hard. Spread this ointment on lint, and keep the chilblains covered with it at night, and as much of the day as practicable.

If you are troubled with soft corns, do not fail to try the following treatment: Soak the feet well at night in hot water in which have been dissolved a few crystals of permanganate of potash. Then dry carefully, especially between the toes, and dust the skin in these parts freely with a mixture of tan ic acid and boracic acid. Next morning wash carefully with pure soft soap and cold water, thoroughly dry, and powder with boracic acid.

A piece of lemon or a split raisin bound on a hard corn will very often cure it. The first application may produce soreness, but if treatment is persisted in a reasonable length of time, a cure will likely be effected. If not, try the following preparation: Thirty grains of salicylic acid and five grains of Indian hemp to be dissolved in half an ounce of collodion.

SHE WHO RUNS MAY READ. How Society Women of the Present Time Manage to Keep Well

There are many more ways of imbibing literature than by spending half a lifetime over books. The intelligent society woman in New York proves it. Every other hostin New York proves it. Every other host-ess or debutante you meet is a bit of a bookworm, and has a knowledge of the contents of the newest publications that is amazing, keeps track of what the auth-ors are doing, from the latest Russian cr Belgian eccentricity to the last popular dialect story in the magazines, and her cheeks are none the paler nor have her eyes lost a scrap of the luster because of burning any midnight oil says the Washburning any midnight oil, says the Wash-ington Post.

How she manages to do it is little short

of marvelous, considering the social, sar-torial and philanthropic duties she is obliged to cram into these too brief winter days, but when you come to study her methods they are simple and ingenious to a

days, but when you come to study her methods they are simple and ingenious to a degree.

Such women as Mrs. Clarence Mackay, Mrs. Seward Webb, Mrs. J. N. A. Griswold, Miss De Forest, Mrs. LaFarge and Mrs. Frederick Vanderbilt, satisfy their mental appetites by tilling up all the little chinks of time by reading in their carriages and having readers come to their houses. In Miss De Forest's beautiful brougham, lined with violet satin, one of the tufted side walls is made in the form of a deep pocket that is ever filled with the latest products of the press.

French and English periodicals, beside our own paper and cloth back books, make the case bulge out, and when setting forth on a round of calls, or bent on a long drive to some evening entertainment, the maid puts fresh literature in the rack, and by a small electric light the reading can be carried on at night.

There is a really charming and profitable profession pursued in New York in winter and in Newport in summer by the women who go from house to house and read aloud to employers who can give only their luncheon, tollet or late breakfast in bed or afternoon rest hours to book lore. There is one enterprising individual who has as many as six or eight engagements a day to read at \$2 an hour, and she is growing rich on the profits. She picks her books out herself with discretion, or reads something any employer who is a member of a literary club may wish to hear, and as she has a clear, low voice, a perfect French and German accent, she really has more work than she can do.

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Mrs. Stokes and Mrs. Goelet employ as their reader a woman who studied for the stage, but whose health gave way and who goes about improving her patronesses' French accent by reading to them in the afternoon before they dress for dinner, or by reading "Cyrano de Bergerac" in a soothing voice, the proper accentuation.

Of course every social figure who lays any claim to brains at all, but who has not the time to climb Parnassus by the studious, reverent steps her Boston sister pursues, gets the same effect by the directer means of joining a book and a magazine club. There are various kinds of book clubs, but the one all the smart girls—Miss Chapin, Miss Brice, Miss Morgan, Miss Iselin, etc.—belong to, and that has the greatest influence on society literature, is managed by a shrewd individual who has her living to earn and a nice knowledge of fashionable taste in reading.

The woman who manages this club so cleverly has made a pile of money coaching young women or their mothers, who are asked to meet a great literary personage, and who wish to accult themselves well in the intellectual presence. She drops in by appointment an hour before a dinner, runs over a list of an author's works, with an outline of the plots and characters; tells what to praise and on what points to be silent. Most important of all, the coach makes out a list of nice, brief quotations from the author's own pages for her employer to memorize, and slyly introduce into her conversation with the great man.

Last month the coach was busy posting, in verses from the Bible, various great ladies who met James Tissot, and Tissot, as well as Zangwill, Anthony Hope, J. M. Barrie and Paul Bourget, went away from the fashionable dinners charmed and amazed with the culture, discernment and good taste of the American society woman.

## DELICIOUS SWEETMEATS.

Grilled Pecaus, Deviled Butternuts, Pistachio Drops and Burnt Almond Cream.

Grilled pecans are an agreeable sweet to serve at luncheon. Blanch the nuts and to one cup of sugar add one-half cup of water and boil for a few moments. Then drop in the nuts and leave them for about ten minutes. After removing from the fire, stir the mixture until the syrup becomes thick and clings to the nuts. Spread

to cool on a waxed paper.

Pistachio drops are another toothsome principles of the product of the point of the principles of the product of the principles of the princ of nuts half a pound of flour, one-quarter

## A UNIVERSAL TONGUE.

What Crosses Have Always Stood for in Letters of Young Lovers. "What are all those crosses?" asked the

parent, as he took a father's liberty and caned over the shoulder of a daughter while she was absorbed in a letter from her fiance. She answered with a blush and pout tha struggled with a smile.

She answered with a blush and pout that struggled with a smile.

"Oh, I know," he continued, with a wise look, "kisses. That's what they are. Used to send them to your mother in the same way, only I'd put in all I could get on half a page. Not more than a dozen there, are there? Couldn't have been in his best humor."

"Never mind, now. Don't let your curiosity get the better of you. You may guess all you please, but I'm not answering any questions."

"Don't you think for a second that I'm guessing. Don't I know those mystic symbols? I originated them. I'd like to know how that beau of yours caught on to the idea. Seems to me he might have invented some signs of his own. I like to see a young man do his own thinking."

"Daniel," interrupted the sweet faced grandmother, who was knitting on a mitten for one of the boys, "you flatter yourself. Your father used crosses for kisses when he corresponded with me, and mother told me that she received precisely the same kind. A learned gentleman informed me once that they might be classified as 'Volapuk,' for they seemed to be used almost universally among Christian and civilized people. You might just as well claim to have invented the alphabet. Don't mind, dear, if he does send kisses in that way."

"Oh, I don't." and then she ignored the way."
"Oh, I don't." and then she ignored the father while whispering to the smiling old lady that each cross meant seven.

China's Porcelain Art Declines.

During the last hundred years there has been a great decline in the art of porcelain manufacture in China. There are few choice specimens in the markets, and all that gets there is bought at high prices by American and English collectors. The so-called imperial manufactory, however, continues to produce choice specimens.

HER DEN OF HORRORS.

Up-to-Date Girl of the Windy City.

An enterprising Chicago girl has fitted up what she calls a "den of horrors." She says she is tired of the insipid prettiness of the average girl's room, and she has of the life the average girl's room, and she has The walls are papered in a said and billious

Ordered Cheaper Dishes.

"There are so many annoying phases to this servant girl question that I fear we will never get it straightened out." said the comfortable matron who had the floor at a bring-your-work seance of neighbor-hood women. "I thought your girl was a jewel," said one of the audience.
"So I thought. She is clean, tidy and respectful; does her work quickly, has no company, cooks well, likes the children, goes out but one night a week and comes in early."

in early."
"Why, she's an angel!"
"But a new complication has arisen. You know that I have some very fine dishes, and to insure proper care in handling them I told her when she came that if she broke a plece she must replace it at her own expense. She has broken several and has always supplied the loss. Last evening she notified me that I would have to set my table with cheaper dishes or she would leave. She couldn't afford to be buying high priced china on a salary of 4 per week."
"Why, the very idea! Think of it! What did you do?"
"Ordered the cheaper dishes."

Buttons of Coral. The fad for wearing coral jewelry and the desire the great public has for being in the fashion and at the same time not investing all its money for the fad, has led

BACK FROM VACATION.

A Peculiar Fancy Introduced by an Old Excuses of Dressmaker and Dentist Are No Longer Accepted at Smith College.

of the average girl's room, and she has of the 1,104 students were in their places tried to achieve a different effect. At for chapel at twenty minutes of 9, and least the place she has made can never be charged with mere prettiness, and nervous people do not care to venture there

At Smith, as well as at the other women's be charged with mere prettimess, and nervous people do not care to venture there alone.

The walls are papered in a said and bilious sage green, but they do not show much except to add to the general gloom of the apartment. The floor, too, is first covered in a quiet that and on this are spread rugs. A monkey skin with a horrible, grimning haboon face preserved intact has the place of honor in front of the grate, a hyeratholous face preserved intact has the place of honor in front of the grate, a hyeratholous face preserved intact has the place of honor in front of the grate, a hyeratholous face of honor in front of the grate, a hyeratholous face of fabulous creatures, the takes in the chairs are unobtrustly and the chairs are unobtrustly grates balls, and the chairs are unobtrustly grates and the chairs are unobtrustly grates and the chairs are unobtrustly grates and the grates are grateful like an old-fashioned worked in black silk. Another pilica work and the pillows, of white, heavy cotton stuff, is shaped like an old-fashioned pale yellow has a devil's head grates and grates a press upon the feminine mind has been the

The Shirt Waist.

Fashions come and fashions go, but the shirt waist stays with womankind. It is well that this is so, for man says that nine women out of ten look better in a shirt waist than any other style of bodiec. This is an exaggerated view of this garment's merits, perhaps, for a great many women look worse in a shirt waist than in anything else, says the New York Sun. She who is of stout girth and short waist should avoid it as she would the plague, and especially when made of materials of conspicuous designs. At the moment the most popular waists are fashioned of fine French fiannel in plain colors or spotted velveteen. Both materials wear well and are warmer than silk or satin. The newest cut is not made exactly as cotton shirts usually are, but is more dressy and oftentimes trimmed with pipings of a contrasting color.

The average woman wears a shirt waist of one kind or another under her coat when she does not expect to remove the latter. For this purpose one of silk or satin is preferable, since the coat slips on and off much more easily, but it's very hard on the waist. Plaid and striped, fiannels in combinations of pale blue and white, pink and cream, pale heliotrope and violet, cerise and black and many others are very smart for morning wear and are as easily laundered as a cotton waist. All sorts of fancy neck ribbons, lace collars and bows are worn with these waists, making them quite dainty enough for the daintiest and dressiest of women.

German Maids Not Ambitious.

The German middle class girl avowedly gives herself up to housekeeping, knitting, sewing and cookery. Her sober brown gowns are so much like one another as are so many peas, and the majority are put together by her own hands. She knows and gets the full value of every kreutser she spends and her coffee and cakes are unsurpassable. For recreation she goes with her family to the "gardens" on summer evenings and knits while she listens to the music. Everybody in Germany who lives within reach of concerts and theaters walks to them, and, as they begin early in the evening, late hours and extra suppers are not usual. Dwellers in the country are contented with the daily round and common task and resilessness seems unknown. The German girl is not, as a rule, ambitious.

Cost of Vanity.

Americans pay \$8,000,000 a year for look ing-glasses.



BROWN CLOTH TUNIC COSTUME FROM HARPER'S BAZAR

The tunic, peplum and redingote are to be the favorite over-dresses of the coming season, for over-dresses have arrived, although their very gradual approach has excited no attention. The favorite spring gowns will be of fine clinging cloths, and will show great variety and development of the tunic, which at present is the popular novelty with the Parisian designers. The one which accompanies this number as a pattern garment is an early example of the skirt, a plain circular, extends only half the length of the skirt, being covered by the circular tunic. The latter and the bedice are joined by a narrow waistband. The cloth bodice is then in two piecesthe back and two front parts, which are adjusted over a fitted lining. The long sleeves are close-fitting until they reach the wrist, where they end in a funcel-shaped curf. They are capped at the shoulders by double shoulder capes and stitched bands. The collar and chemisette The tunic, peplum and redingote are to are of contrasting silk, and the belt and